

# **B.Sc. Catering Science and Hotel Management**

Supportive/Allied Disciplines

**Computer Science and Commerce**

**Programme : B.Sc. Catering Science and Hotel Management  
Supportive/Allied Disciplines : Computer Science and Commerce**

**A. Distribution of Courses, Credits and Contact Hours**

Part	Type of Course	Total No. of Courses	Credits per Course	Total Credits	Percentage in Total Credits	Total Contact Hours	Percentage in Total Contact Hours
I	Language: Tamil/Malayalam/Hindi/French	2	4	8	5.71	10	5.56
II	English	2	4	8	5.71	10	5.56
III	<b>Supportive/Allied (Compulsory)</b>						
	Theory	4	4	16	14.29	16	13.33
	Laboratory Practice	2	2	4		8	
	<b>Core (Compulsory)</b>						
	Discipline Centric Core	9	4	36	50.00	46	51.11
	Core Laboratory	10	2	20		46	
	Project/Industrial Training/Internship	1	14	14		Extra	
	<b>Elective (Optional)</b>						
	Discipline Centric Elective : Theory	3	4	12	13.57	17	13.33
	Generic/Cluster Elective	1	4	4		4	
	Open (Inter-disciplinary) Elective	1	3	3		3	
	<b>Ability (Skill) Enhancement</b>						
	Soft and Quantitative Skills	4	0-2	4	3.57	8	6.67
	Training on Skill Sets	1	1	1		2	
	Web Based Learning in Catering Science and Hotel Management	1	0	0		2	
IV	<b>Foundation</b>						
	Compulsory	2	2	4	5.71	4	4.44
	Elective (Optional)	2	2	4		4	
V	Extension	1	2	2	1.43	Extra	-
	<b>Total</b>	<b>46</b>	<b>0-5</b>	<b>140</b>	<b>100</b>	<b>180</b>	<b>100</b>

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**B. List of Supportive/Allied, Core and Elective Courses**

**Supportive/Allied Courses (Compulsory)**

**Theory:**

- 16UCH301 : Computer Basics and Applications
- 16UCH302 : Computer Applications for Hotel Management
- 16UCH303 : Fundamentals of Financial Accounting
- 16UCH304 : Hotel and Cost Accounting

**Laboratory:**

- 16UCH351 : Computer Basics and Applications
- 16UCH352 : Computer Applications for Hotel Management Practice

**Core Courses (Compulsory)**

**Discipline Centric:**

- 16UCH501 : Food and Beverage Service
- 16UCH502 : Food Production
- 16UCH503 : House Keeping Management
- 16UCH504 : Bakery and Confectionery
- 16UCH505 : Alcoholic Beverages
- 16UCH506 : Indian Cuisine
- 16UCH507 : Bar Management
- 16UCH508 : Banquet and Operations Management
- 16UCH509 : International Cuisine and Larder

**Laboratory :**

- 16UCH551 : Breakfast Service
- 16UCH552 : Food Production
- 16UCH553 : House Keeping Management
- 16UCH554 : Bakery and Confectionery
- 16UCH555 : Food and Beverage Service
- 16UCH556 : Regional Indian Cuisine
- 16UCH557 : Bar Management
- 16UCH558 : Front Office Operations
- 16UCH559 : Banquet and Guerdition Service
- 16UCH560 : International Cuisine

**Elective Courses (Optional)**

**Generic/Cluster (Any One Course):**

- 16UHM701 : Tourism Management
- 16UHM702 : Hotel Maintenance Operations
- 16UHM703 : Travel Management

**Discipline Centric:**

**Group 1(Any One Course)**

16UCH801 : Food and Beverage Management

16UCH802 : Food Service Facility Planning

16UCH803 : Fast Food Operations

**Group 2(Any One Course)**

16UCH804 : Front Office Operations

16UCH805 : Food Safety

16UCH806 : Food Preservation

**Group 3(Any One Course)**

16UCH807 : Human Resource Management

16UCH808 : Hotel Law

16UCH809 : Management Principles and Practice

**Explanation for Course Code:**

**First 02 Digits : Year 2016; Third Digit : Level of the Programme (U : UG / P : PG);  
Fourth and Fifth Digits : Cluster / Discipline Code; Last 03 Digits : Nature of the  
Course (Core/Elective/Supportive etc.,)**

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**C. Semester-wise Distribution of Courses, Credits, Marks and Contact Hours**

Part	Type of Course	Course Code	Title of the Course	Credits	Marks	Contact Hours / Week
<b>Semester I</b>						
I	Language	16UOF101	French for Catering – I	4	100	5
II	English	16UOE201	Language through Literature	4	100	5
III	Supportive/Allied : Computer Science Theory - 1	16UCH301	Computer Basics and Applications	4	100	4
III	Supportive/Allied : Computer Science Laboratory – 1	16UCH351	Computer Basics and Applications	2	100	4
III	Discipline Centric Core -1	16UCH501	Food and Beverage Service	4	100	4
III	Core Laboratory – 1	16UCH551	Breakfast Service	2	100	4
III	Ability (Skill) Enhancement	16UAB381	Soft and Quantitative Skills – I	-	CIA	2
IV	Compulsory Foundation – 1	16UFC901	Environmental Studies	2	100	2
V	Extension	16UEX951	NSS/YRC/RRC	-	CIA	Extra
<b>Total</b>				<b>22</b>	<b>700</b>	<b>30</b>
<b>Semester II</b>						
I	Language	16UOF102	French for Catering – II	4	100	5
II	English	16UOE202	Language for Empowerment	4	100	5
III	Supportive/Allied : Computer Science Theory – 2	16UCH302	Computer Applications for Hotel Management	4	100	4
III	Supportive/Allied : Computer Science Laboratory – 2	16UCH352	Computer Applications for Hotel Management Practice	2	100	4
III	Discipline Centric Core -2	16UCH502	Food Production	4	100	4
III	Core Laboratory – 2	16UCH552	Food Production	2	100	4
III	Ability (Skill) Enhancement	16UAB382	Soft and Quantitative Skills – II	-	CIA	2
IV	Compulsory Foundation – 2	16UFC902	Value Education: Human Rights	2	100	2
V	Extension	16UEX951	NSS/YRC/RRC	-	CIA	Extra
<b>Total</b>				<b>22</b>	<b>700</b>	<b>30</b>
<b>Semester III</b>						
III	Supportive/Allied : Commerce – 1	16UCH303	Fundamentals of Financial Accounting	4	100	4
III	Discipline Centric Core -3	16UCH503	House Keeping Management	4	100	5
III	Discipline Centric Core -4	16UCH504	Bakery and Confectionery	4	100	5
III	Generic/Cluster Elective – 1	16UHM701/ 16UHM702/	Tourism Management/ Hotel Maintenance Operations/	4	100	4

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		16UHM703	Travel Management			
III	Core Laboratory – 3	16UCH553	House Keeping Management	2	100	4
III	Core Laboratory – 4	16UCH554	Bakery and Confectionery	2	100	4
III	Ability (Skill) Enhancement	16UAB383	Soft and Quantitative Skills – III	2	100	2
IV	Elective Foundation – 1	16UFE901 or 16U FE902 or 16UFE903/ 16UFE904	Basic Tamil – I or Advanced Tamil – I or General Awareness/ Constitution of India	2	100	2
V	Extension	16UEX951	NSS/YRC/RRC	-	CIA	Extra
<b>Total</b>				<b>24</b>	<b>800</b>	<b>30</b>
<b>Semester IV</b>						
III	Supportive/Allied : Commerce – 2	16UCH304	Hotel and Cost Accounting	4	100	4
III	Discipline Centric Core -5	16UCH505	Alcoholic Beverages	4	100	5
III	Discipline Centric Core -6	16UCH506	Indian Cuisine	4	100	5
III	Discipline Centric Elective – 1	16UCH801/ 16UCH802/ 16UCH803	Food and Beverage Management/ Food Service Facility Planning/ Fast Food Operations	4	100	4
III	Core Laboratory – 5	16UCH555	Food and Beverage Service	2	100	4
III	Core Laboratory – 6	16UCH556	Regional Indian Cuisine	2	100	4
III	Ability (Skill) Enhancement	16UAB384	Soft and Quantitative Skills – IV	2	100	2
IV	Elective Foundation – 2	16UFE905 or 16UFE906 or 16UFE907/ 16UFE908	Basic Tamil – II or Advanced Tamil – II or Yoga for Human Excellence/ Women’s Rights	2	100	2
V	Extension	16UEX951	NSS/YRC/RRC	2	100	Extra
<b>Total</b>				<b>26</b>	<b>900</b>	<b>30</b>
<b>Semester V</b>						
III	Discipline Centric Core – 7	16UCH507	Bar Management	4	100	8
III	Discipline Centric Elective – 2	16UCH804/ 16UCH805/ 16UCH806	Front Office Operations/ Food Safety/ Food Preservation	4	100	8
III	Core Laboratory – 7	16UCH557	Bar Management	2	100	7
III	Core Laboratory – 8	16UCH558	Front Office Operations	2	100	7
III	Project/ Industrial Training/ Internship	16UCH581	Industrial Exposure Training (3 Months – 20 <sup>th</sup> May to 19 <sup>th</sup> August)	14	100	Extra
<b>Total</b>				<b>26</b>	<b>500</b>	<b>30</b>
<b>Semester VI</b>						
III	Discipline Centric Core – 8	16UCH508	Banquet and Operations Management	4	100	5
III	Discipline Centric Core – 9	16UCH509	International Cuisine and Larder	4	100	5
III	Discipline Centric Elective – 3	16UCH807/ 16UCH808/	Human Resource Management/ Hotel Law/ Management Principles	4	100	5

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		16UCH809	and Practice			
III	Open (Inter-disciplinary) Elective	Course offered by other Disciplines		3	100	3
III	Core Laboratory – 9	16UCH559	Banquet and Guerdition Service	2	100	4
III	Core Laboratory – 10	16UCH560	International Cuisine	2	100	4
III	Ability (Skill) Enhancement	16UCH383	Training on Skill Sets	1	100	2
III	Ability (Skill) Enhancement	Web Based Learning in Catering Science and Hotel Management		-	CIA	2
<b>Total</b>				<b>20</b>	<b>700</b>	<b>30</b>

Total Credits:  $22+22+24+26+26+20 = 140$

Total Marks:  $700+700+800+900+500+700 = 4300$